

house cocktails

rhu-barella	\$12
<i>titos vodka, strawberry rhubarb shrub, lemon juice, soda</i>	
jalapeño margarita	\$13
<i>jalapeño infused tequila, tattersall orange crema, lime juice, simple syrup</i>	
bourbon peach smash	\$13
<i>four roses bourbon, peach puree, earl grey syrup, angostura bitters</i>	
central park sour	\$14
<i>redemption rye whiskey, lemon juice, raspberry pink peppercorn syrup, egg white, pinot noir float</i>	
summer spritz	\$14
<i>st. germain elderflower liqueur, peach puree, lemon juice, cava</i>	
gin gin mule	\$15
<i>vikre juniper gin, lime juice, simple syrup, mint leaves, ginger beer</i>	

duluth's only nonprofit restaurant

Zeitgeist is a non-profit arts & community development organization committed to growing and sustaining a community that is inclusive, diverse, and equitable; artistic and vibrant; environmentally conscious; and a place where every individual can thrive. Income from this building helps make our community programming possible, and we thank you for your support! For more information or to make a donation, please visit www.zeitgeistarts.com.

zero proof + low proof

st-rhu-berry fields	\$7
<i>strawberry rhubarb shrub, lemon juice soda for zero proof or duluth cider for low proof (+\$2)</i>	
staycation	\$8
<i>grapefruit juice, lemon juice, simple syrup soda for zero proof or duluth cider for low proof (+\$2)</i>	
sparkling lavender mint lemonade	\$8
<i>lemon juice, simple syrup, lavender bitters, mint leaves, soda, add st germain elderflower liqueur for low proof (+\$2)</i>	
thc beverages	\$11
<i>ask your server for our current selection</i>	
sam adams just the haze hazy n/a ipa	\$7



artwork by anni friesen @annifduluth



beer & cider

draft pours

	ABV	
Ursa Minor Galactic Face Slap Hazy IPA	6.8%	\$7
Castle Danger Cream Ale	5.3%	\$7
Duluth Cider Gitch Semi-Sweet	6.0%	\$7
Earth Rider Superior Pale Ale	5.5%	\$8
Hoops No.21 IPA	7.5%	\$7
Third Street Brewing Minnesota Gold Lager	4.9%	\$7

cans/bottles

Blacklist Blueberry Basil Hard Seltzer	\$7
Miller High Life 16oz	\$5
Stiegl Grapefruit Radler 16.9oz	\$8
Coors Banquet	\$5



wine

	glass	bottle
white/sparkling La Ardilla <i>Moscato</i> , Valencia, Spain	\$9	\$35
Segura Viudas Cava Brut <i>Sparkling</i> Penedes, Spain	\$10	\$36
Jean Marc Barthez <i>Bordeaux Blanc</i> Bordeaux, France	\$10	\$36
Pine Ridge CB+V <i>Chenin Blanc & Viognier</i> Clarksburg, California	\$10	\$36
Antonio Montero Charleston <i>Palomino</i> Ribeiro, Galicia, Spain	\$10	\$36
Colle Corviano <i>Pinot Grigio</i> Abruzzo, Italy	\$10	\$36
te Pa Sauvignon Blanc, <i>Sauvignon Blanc</i> , Marlborough, New Zealand	-	\$40
rosé Oscar's <i>Quevedo Rose</i> , Portugal	\$10	\$36
Landhaus Mayer <i>Zweigelt Rosé</i> Niederosterreich, Austria	--	\$46
red Almarada <i>Malbec</i> Valle de Uco, Mendoza, Argentina	\$10	\$38
Oraison Côtes du Rhône Rhône Valley, France	\$10	\$36
Le Charmel <i>Pinot Noir</i> Languedoc-Roussillon, France	\$11	\$45
LifeVine <i>Cabernet Sauvignon</i> , California	\$11	\$45
Vinum Cellars Pets, <i>Petite Sirah</i> , Clarksburg, California	-	\$48
Château de Jarnioux <i>Beaujolais</i> Beaujolais, France	-	\$38